

## STONE FIRE PIZZA

LRG SML

### MVPizza

\$35 / \$18

Seasonal inspiration. \$1 from each purchase goes to our monthly MVP employees

### Margherita

\$34 / \$17

Red sauce, mozza, basil, garlic, EVOO

### Classic Pepperoni

\$34 / \$17

Red sauce, mozza, pepperoni, dried basil

### Apple & Bacon

\$35 / \$18

White sauce, mozza, apple, bacon, caramelized onions, smoked cheddar, thyme, crispy sage

### Meat Mountain

\$35 / \$18

Red sauce, mozza, pepperoni, bacon, fennel sausage, roasted red peppers, pickled hot peppers, basil

### Bee Sting

\$35 / \$18

Red sauce, mozza, spicy salami, basil, honey, lemon ricotta, chili oil

### Something Chicken

\$35 / \$18

White sauce, mozza, chicken, roasted mushrooms, roasted garlic, parm, chili

### Rick & Morty

\$35 / \$18

White sauce, mozza, minced garlic, mortadella, lemon ricotta, chili, fresh arugula, pistachio aioli

### Bianca

\$35 / \$18

White sauce, mozza, gruyere, potato, garlic, rosemary, EVOO

### Mean Bean V

\$35 / \$18

White bean purée, red onion, sweet potato, kale, crispy sage, chili flake, maple tahini sauce

### Mushroom & Scallion

\$35 / \$18

Red sauce, mozza, roast mushroom, garlic, scallion

Spice up your crust!

Add house-made everything bagel spice to any pizza for \$2

## BEVERAGES

Juices orange, apple, cranberry - \$3.25

Bottled Water - \$2.25

Perrier - \$3.75

Pepsi, Diet Pepsi, Sprite, Gingerale, Root Beer - \$2.25

Old Thyme Gingerbeer - \$3.25

## DETAILS

We require 48 hours notice for orders of up to 30 ppl, and 72 hours for orders over 30 ppl.

Changes and cancellations require 48 hours notice from your pick up or delivery time.

All prices include: disposable plates, napkins, biodegradable cutlery

Delivery Fee - \$30 for Hamilton/Guelph

A minimum order of \$300 (pre-tax) is required for delivery.

Guelph: email [guelph@breadbar.ca](mailto:guelph@breadbar.ca)

Hamilton - Locke St: email [locke@breadbar.ca](mailto:locke@breadbar.ca)  
or call 905-522-2999 x 1

Hamilton - James St: email [james@breadbar.ca](mailto:james@breadbar.ca)  
or call 905-522-2999 x 2

GF = Gluten Free

VG = Vegetarian

V = Vegan



EARTH TO TABLE

BREAD BAR

good ingredients matter.

# CATERING

Winter 2023

[www.breadbar.ca](http://www.breadbar.ca)

## PLATTERS

### Antipasto GF, VG

Roasted vegetables, marinated mozzarella, olives

Small (8-10ppl) - \$40

Medium (10-15ppl) - \$52

Large (15-25ppl) - \$65

### Fresh Bread & Dips VG

An assortment of fresh baked breads

Served with dips: lemon ricotta, hummus and honey butter

Small (8-10ppl) - \$38

Medium (10-15ppl) - \$48

Large (15-25ppl) - \$58

### Market Crudité GF, VG

A variety of seasonal vegetables served w/ green goddess dressing

Small (8-10ppl) - \$40

Medium (10-15ppl) - \$52

Large (15-25ppl) - \$65

### Artisanal Cheese & Cured Meats GF without bread

With fresh bread, rice crackers & pickles

Small (8-10ppl) - \$65

Medium (10-15ppl) - \$90

Large (15-25ppl) - \$110

### Fresh Fruit GF

seasonal offerings

Small (8-10ppl) - \$60

Medium (10-15ppl) - \$80

Large (15-25ppl) - \$100

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## DIPS \$2.50

Creamy Garlic Aioli

Chili Honey

Spicy Marinara

Truffle Aioli

Buttermilk Ranch

## SALADS

Small (8-10ppl) - \$31

Medium (10-15ppl) - \$55

Large (15-25ppl) - \$76

### Quinoa, Chickpea & Black Bean Salad VG, GF

Arugula, feta, lemon, roast jalapeño pesto, scallions, crispy quinoa

### Arugula & Fennel Salad VG, GF

Arugula, shaved fennel, sunflower seeds, parm, lemon, buttermilk dressing

### Beet Salad

Heirloom beets, apple, watercress, cashew goat's cream, super seed brittle

### Kale Caesar Salad

Baby kale, house croutons, parm, bacon

Add Maple & Chili Fried Tempeh 9

Add Short Rib 12

Add Chicken 11

Add Salmon 12

## BOXED MEALS (10 person minimum)

### Sandwich - \$25 per person

Choice of any of our catering sandwiches with crudité, hummus, chocolate chip cookie, apple

### Soup & Salad - \$22 per person

Daily soup, side salad, slice of bread, chocolate chip cookie, apple

## SOUPS \$9 (10 person minimum per flavour)

served with slice of buttered bread

### Cream of Mushroom & Truffle GF

Tomato Fennel V, GF

Spiced Sweet Potato

Chef's Choice

## SANDWICHES

**\$12.5 per person** (GF bread available upon request)

Platter includes a variety of these veggie and non veggie sandwiches, but feel free to make your own selections.

Add kettle cooked chips for \$2 per person

### Turkey & Brie Sandwich

Roast turkey, house-smoked bacon, brie, apple chutney, arugula, garlic aioli

### Hummus Sandwich

Hummus, fresh apple, caramelized onion

### Muffuletta Sandwich

Genoa salami, aged coppa, mortadella, ham, provolone, olive & red pepper spread, shaved cabbage, oregano vinaigrette

### Salmon Salad Sandwich

Atlantic salmon, preserved lemon aioli, red onion, scallion

### Egg Salad Sandwich

House egg salad, scallion, bibb lettuce, pickled mustard seed

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## DESSERT

### Spiced Bread Pudding - \$7 per person

Pumpkin ganache, crispy crêpe crumble, vanilla ice cream

### Cappuccino Cheesecake - \$11 per person

Caramelized cinnamon ganache, graham crust, white chocolate curls

### Lemon Olive Oil Cake - \$11 per person

Stewed apricots, oat crumble, coconut whipped cream

### Seasonal Pie - \$22 (serves 8)

### Really Really Fudgy Brownie - \$7.5 per person

Honeyed almonds, coconut whipped cream

### Assorted Cookies & Squares

25 Pieces - \$40, 35 Pieces - \$55, 45 Pieces - \$68

By the Piece - \$2